



Poggio Anima

2022

'ASMODEUS'

Nero d'Avola | Sicilia - Italy



ORGANIC



VEGAN

Stats

Grapes: 100% Nero d'Avola
Vineyard: Caltanissetta
Vine Age: 20-years-old
Soil Type: Volcanic sand & clay
Viticulture: Practicing organic
Fermentation: Inoculated – stainless-steel
Skin Contact: 12-15 days
Aging: 3 months in 2nd use French and American oak barrels
Alcohol: 13%
pH: 3.54
Total Acidity: 5 g/L
Total SO2: 95 ppm
Total Production: 2,000 cases
UPC: 8009720634252

About

In the Book of Tobias, an ancient Hebrew text, Asmodeus is the Demon of Lust. It is said that when Cain killed Abel, Adam and Eve separated for 130 years. During this time, Adam was tempted by Naamah and Lillith, two demons of prostitution. Asmodeus is the offspring of the relationship between Naamah and Adam. Of all of the varietals of Italy, Nero d'Avola is as lustful and pleasurable as it gets. Rich, peppery and opulent. It has many of the same characteristics of Syrah and is the most important grape of Sicily. The vineyard is located in central Sicily, in the province of Caltanissetta, at about 1,600 feet above sea level. The altitude, together with the distance from the sea ensures great condition for ripening the Nero d'Avola. The vines are planted south facing following the vertical trellis system on sandy and clay rich soil using guyot pruning.

After a much needed few hours in a refrigerated space, the grapes were destemmed and cold soaked on the skins for 12-15 days with frequent délestage. A gentle pressing to stainless steel tank followed where they were vinified. The wine then spends 3 months in used French and American oak barrels, which gives a little more structure.

Tasting Note

Dark garnet. A complex bouquet of ripe plums, black pepper, and tobacco emerges from the glass. The palate has a medium-plus body with candied berry balanced by alert acidity, a licorice sweetness, and grippy tannins.